

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A heat shape stable and heat resistant, fat-based confectionery product having a maximum dimension not greater than ≤ 2 cm and comprising a film coating having a modified starch, lecithin and at least one of a high fructose corn syrup or glycerol and having a thickness from 1 micrometer to 1 millimeter.

Claims 2-4 (canceled):

Claim 5 (previously presented): The fat-based confectionery product according to claim 1 wherein the film coating comprises one or more food colorings and flavorings.

Claim 6 (previously presented): The fat-based confectionery product according to claim 1 wherein the film coating is 0.01% to 10% by weight of the fat-based confectionery.

Claim 7 (canceled):

Claim 8 (currently amended): The fat-based confectionery product according to claim 1 wherein the product is a chocolate product of less than 15 millimeters width ~~coated with a film comprising a component selected from the group consisting of modified starch, lecithin, high fructose corn syrup and glycerol.~~

Claim 9 (currently amended): A method for producing a food product to be submitted to heat, the method comprising: the steps of

providing a fat-based confectionery product comprising a heat shape stable and heat resistant, fat-based confectionery product having a maximum dimension not greater than ≤ 2 cm and comprising a film coating having a modified starch, lecithin and at least one of a high fructose corn syrup or glycerol and having a thickness from 1 micrometer to 1 millimeter; and

at least one of dispersing the fat-based confectionery product into the food product or distributing the fat-based confectionery product onto the food product.

Claim 10 (currently amended): A food product comprising a heat shape stable and heat resistant, fat-based confectionery product having a maximum dimension not greater than 5 ± 2 cm and comprising a film coating having a modified starch, lecithin and at least one of a high fructose corn syrup or glycerol and having a thickness from 1 micrometer to 1 millimeter.

Claim 11 (previously presented): The food product according to claim 10 in which the food is selected from the group consisting of a chocolate and chocolate analogue.

Claim 12 (previously presented): The food product according to claim 10 having a uniform texture.

Claim 13 (previously presented): The food product according to claim 10 wherein the food is selected from the group consisting of a cookie, biscuit, and muffin.

Claim 14 (currently amended): The food product according to claim 11 comprising a fat-based confectionery product wherein the fat-based confectionery product is a chocolate product of less than 15 millimeters width ~~coated with a film comprising a component selected from the group consisting of modified starch, lecithin, high fructose corn syrup and glycerol.~~

Claim 15 (currently amended): A method for providing a food product, the method comprising: ~~the steps of~~

~~combining a fat-based confectionery product comprising~~ a heat shape stable and heat resistant, fat-based confectionery product having a maximum dimension not greater than 5 ± 2 cm and comprising a film coating having a modified starch, lecithin and at least one of a high fructose corn syrup or glycerol and having a thickness from 1 micrometer to 1 millimeter with a food product wherein a coloring does not bleed from the coating into or onto the food product.

Claims 16-17 (canceled):

Claim 18 (previously presented): The fat-based confectionery product according to claim 1 wherein the film coating is 0.5 to 6% by weight of the fat-based confectionery.

Claim 19 (previously presented): The fat-based confectionery according to claim 1 wherein the film coating comprises 2 to 5% by weight of the fat-based confectionery.

Claim 20 (previously presented): The food product according to claim 10 in which food is a flour-based baked food submitted to baking.